Crock-Pot

The Original and #1 Brand Slow Cooker

Winning Recipe Cookbook

from the 2nd *Annual*

Recipe Contest

Crock-Pot

Winning Recipe Cookbook

Table of Contents

Appetizers & Sides 1-5

Beverages & Desserts 6-10

Main Dishes 11-39

Soups & Stews 40-44

Oregon Mushrooms on Sourdough Garlic Toast

Note: any combination of domestic and wild mushrooms will be wonderful in this recipe. While it seems like a lot of mushrooms, they cook down quite a bit.

8 ounces Cremini mushrooms, sliced
8 ounces white mushrooms, sliced
8 ounces Shiitake mushrooms, stemmed and sliced
8 ounces Chanterelle mushrooms sliced
8 ounces Portobello mushrooms, stemmed, gills scraped out with a spoon, cut into ½-inch pieces
3 Tablespoons butter
3 shallots, peeled, trimmed, and thinly sliced lengthwise
6 cloves garlic, pressed
2 Tablespoons flour
½ cup Oregon Pinot Gris or other white wine
1 Tablespoon fresh thyme leaves or ½ teaspoon dried thyme
1 Tablespoon minced fresh sage leaves or ½ teaspoon dried sage
1 teaspoon minced fresh rosemary or ½ teaspoon minced dried rosemary
2 bay leaves
1 cup mushroom stock (or vegetable or chicken stock)
½ cup heavy cream
1 Tablespoon Worcestershire sauce
1 Tablespoon Dijon mustard
1 teaspoon chipotle pepper sauce (or regular hot sauce)
1 Tablespoon dark brown sugar
½ teaspoon salt
¼ teaspoon freshly ground pepper

Toast:

1 large round loaf of sourdough bread

Extra virgin olive oil (about ½ cup)

2 large garlic cloves, peeled and halved crosswise

Garnish:

½ cup freshly grated Parmesan cheese

½ cup chopped parsley Turn the Crock-Pot® slow cooker to Low and prepare mushrooms.

Preheat a large nonstick skillet over High heat. Slice shallots and press garlic. Add butter to skillet with half of the mushrooms, the shallots and garlic. Saute, stirring frequently until mushrooms begin to brown and their juices have mostly evaporated. Place cooked mushroom mixture in the slow cooker. Repeat with left over mushrooms, adding them to the slow cooker when done.

Whisk flour into the wine then add to the same skillet, along with the thyme, sage, rosemary and bay leaves, whisking for a minute until mixture thickens. Pour into the slow cooker scraping skillet.

To the Crock-Pot® slow cooker add stock, cream, Worcestershire, mustard, hot pepper sauce, brown sugar, salt and pepper, stirring to blend. Cover and cook at least 45 minutes, stirring occasionally.

Toast:

While the above ingredients cook, preheat broiler on High. Slice 6 ½-inch thick slices from the bread. Brush both sides of slices with olive oil and lay on a large cookie sheet. Broil a few minutes until browned, then turn slices over and brown the other side, checking to make sure bread doesn't burn. Remove bread from oven and rub slices all over with the halved garlic.

When ready to serve, remove the bay leaves, place toasted sourdough slices on six plates and divide the mushrooms over the toasts.

Garnish with Parmesan and parsley. Enjoy with the rest of the Oregon Pinot Gris.

"Melt your Mouth" Hot Wings

Nonstick cooking spray
40 wings/drummettes
2 teaspoons creole seasoning
4 twists of cracked pepper from a pepper grinder
2 cups hot sauce
4 Tablespoons vegetable oil
4 Tablespoons vinegar
4 teaspoons honey
4 Tablespoons buffalo or jalapeno Mexican hot sauce
1 teaspoon crushed red pepper flakes

Dipping Sauce
1 cup blue cheese dressing

Preheat oven to 450 F. Spray broiler pan with nonstick spray. Rinse wings/drummettes in water and pat dry. Sprinkle with creole seasoning and cracked pepper. Flip over so seasoned surface is down. Place on broiler pan and re-sprinkle with creole seasoning and cracked pepper. Broil for 10 minutes and flip over. Broil an additional 10 minutes.
While the chicken is cooking combine the remaining ingredients in a medium bowl. When chicken is brown on both sides, place in the Crock-Pot® slow cooker. Cover wings/drummettes with sauce. Cover and cook on Low for 5 to 6 hours, stirring every 60 minutes.
Serve as is or with 1 cup of blue cheese dressing as dipping sauce.

Slow and Smoky Chipotle Orange Glazed Party Meatballs

1 Tablespoon chopped chipotle peppers in adobo sauce
¼ cup extra virgin olive oil
1 clove garlic, chopped
¼ cup fresh cilantro leaves chopped
¼ cup orange marmalade
1 Tablespoon fresh orange juice
½ teaspoon salt
¼ cup beef broth
1 pound ground beef (80% lean)
¼ cup garlic and herb bread crumbs
½ cup fresh Parmesan cheese, grated
½ cup white onion, finely chopped
1 teaspoon salt
½ teaspoon fresh ground black pepper
½ teaspoon hot sauce
1 medium egg, beaten
1 Tablespoon Dijon mustard
2 Tablespoons extra virgin olive oil
2 Tablespoons fresh cilantro, chopped

Place chipotle peppers, olive oil, garlic, cilantro, marmalade, orange juice, salt and beef broth into food processor. Process until well combined. Pour sauce into storeware.
Combine ground beef, bread crumbs, Parmesan cheese, onions, salt, pepper, hot sauce, egg and mustard in a large bowl. With hands, gently combine all ingredients until well combined. With hands, form and roll 1-inch meatballs until all of the meat mixture has been used.
Heat oil in a large nonstick 12-inch pan over medium high heat. In 2 batches, place meatballs into hot pan and cook for 2 minutes each side, turning once, until browned on both sides. Transfer browned meatballs to Crock-Pot® slow cooker, cover and cook on High for 3 to 4 hours until meatballs are cooked through, gently stirring occasionally.
Garnish each plate with a few pinches of chopped cilantro, enjoy!

Surf and Turf

1 sourdough round bread loaf
1 package (8 ounces) Pepper Jack cheese
1 can (6 ounces) lump crab meat
1 pound of cooked shrimp, peeled and de-veined, tails off
1 half pint of heavy whipped cream

Cut Pepper Jack cheese in cubes, place in Crock-Pot® slow cooker and turn to High. Add 1 can of drained lump crab, and roughly chopped, thawed shrimp. Then add ½ cup whipped cream. Stir with wooden spoon and cover.

Meanwhile, cut very top of sourdough round so you can hollow it out. Place hollowed out bread on a plate, the bread that was inside cut up in big chunks and place around bread bowl. Check on the dip in slow cooker, and add more heavy whipped cream if desired. After dip is melted pour in bowl and eat.

Chocolate Malt Pudding Cake

1 cup all-purpose flour
½ cup brown sugar
2 Tablespoons unsweetened cocoa powder
1½ teaspoons baking powder
½ cup milk
2 Tablespoons vegetable oil
½ teaspoon almond extract
½ cup coarsely chopped malted milk balls
½ cup semi-sweet chocolate chips
¾ cup granulated sugar
½ cup malted milk powder
2 cups boiling water
4 ounces cream cheese, cubed, at room temperature
¼ cup sliced almonds
Vanilla ice cream

In a medium bowl combine the flour, brown sugar, cocoa powder and baking powder. Add the milk, oil and extract. Stir until the batter is smooth.
Stir in the malted milk balls and chocolate chips. Spread the batter evenly in the bottom of a greased Crock-Pot® slow cooker.
In another medium bowl combine the granulated sugar and malted milk powder. Combine the boiling water and cream cheese and stir into the malted milk mixture. Pour evenly over the batter. Cover and cook on High for 2 to 2½ hours or until the cake tests done with a fork.
Let stand uncovered 30 minutes then spoon into dessert dishes. Sprinkle on the almonds and serve with a scoop of ice cream.

Cinn Sational Swirl Cake

Nonstick cooking spray
1 box (21.5 ounces) cinnamon swirl cake mix
1 cup sour cream
1 cup cinnamon chips
1 cup water
½ cup vegetable oil
1 package (4 serving size) instant French vanilla pudding and pie filling mix

Garnish:
½ gallon cinnamon ice cream

Spray stoneware with nonstick cooking spray. Place cake mix in Crock-Pot® slow cooker. Set cinnamon swirl mix aside. Add remaining ingredients and mix well. Batter will be slightly lumpy. Add cinnamon swirl mix slowly to batter swirling it through batter with a knife. Cover and cook on Low for 3 to 4 hours. Check cake with straw for doneness.
Serve warm with generous helping of cinnamon ice cream.

Rum and Cherry Cola Fudge Spoon Cake

Nonstick cooking spray

For Cake

cup cola

cup dried sour cherries

cups all-purpose flour

cup sweet ground chocolate

cup sugar

2½ teaspoons baking powder

½ teaspoon salt

1 cup chocolate milk

1 stick unsalted butter, melted

2 teaspoons vanilla extract

For Topping

½ cups vanilla cola

½ cup dark rum

cup sweet ground chocolate

cup sugar

cup brown sugar

[illegible]

sugar, baking powder and salt

[illegible]

vanilla

[illegible]

slow cooker

[illegible]

and top layer set, about 2 hours

[illegible]

Framboise Poires
Raspberry-pears

[illegible]

[illegible]

4 cup sugar

3 cinnamon sticks, broken in half

[illegible]

Sugar to taste

[illegible]

Remove and discard cinnamon sticks

[illegible]

bowl. Add sugar to taste

[illegible]

raspberries or mint sprigs, if desired

Chai Tea Cherries 'N Cream

[illegible]

2 cups water
½ cup orange juice
1 teaspoon grated orange peel
[illegible]
1 cup sugar
4 cardamom pods
2 cinnamon sticks (broken in half)
4 clove
2 black peppercorns
4 green tea bags
[illegible]

Garnish:
1 quart vanilla ice cream
Mint sprigs

[illegible]

with mint sprigs as desired

Peking Pot Roast with Hoisin Gravy

Nonstick cooking spray
2 cups baby carrots
[illegible]
1 teaspoon dark sesame oil
[illegible]
1 cup boiling water
1 cube beef bouillon
[illegible]
1 clove garlic, crushed
2 teaspoons dry sherry
2 teaspoons rice wine
1 Tablespoon bottled hoisin sauce
1 Tablespoon soy sauce
teaspoon sriracha sauce (optional)

Hoisin Gravy
1 Tablespoon dry sherry
2 Tablespoons bottled hoisin sauce
[illegible]

Hoisin Gravy
[illegible]

Berber Couscous with Pomegranate and Dates

1 teaspoons ground cumin
1 teaspoons ground coriander
teaspoon ground white pepper
Salt to taste
2 teaspoons sweet paprika
2 Tablespoons olive oil
[illegible]
for pre-cut winter squash.
[illegible]
2 (3-inch) sticks cinnamon
1 teaspoons salt
1 cup bottled pomegranate juice
[illegible] of lemon more to taste
cup water
Tablespoons grated fresh ginger
cup pitted dates, or 1½ cups un-pitted
[illegible]
directions (about 4 cups prepared)
[illegible]
some of the succulent sauce

Campfire-Cup Sloppy Joes

pounds ground beef
½ cup sweet onion, chopped
1 large garlic clove, crushed
1 medium sweet red pepper, chopped
½ cup ketchup
½ cup barbeque sauce
2 tablespoons apple cider vinegar
[illegible] tablespoon [illegible] sauce
1 tablespoon brown sugar
1 teaspoon chili powder
1 can (8 ounces, original baked beans
6 kaiser rolls, split

Topping
Shredded sharp Cheddar cheese

[illegible]

Stir. Cover and cook on High for 3 hours

[illegible]

El Dorado Meatball Slumgullion

[illegible]

[illegible] cup whole-grain brown rice
½ cup canola oil
[illegible]
1 can (11 ounces, corn with red and green bell peppers (Mexi-corn,
[illegible]
[illegible]
cup onions, diced
1 medium clove garlic, minced
1 teaspoon chili powder
[illegible]
[illegible]

Garnishes
cup sour cream
2 Tablespoons chopped cilantro
Pickled jalapeno slices, optional
[illegible]
hours
[illegible]
and cook until cheese is melted
[illegible]
if desired

Thai Spicy Glazed BBQ Short Ribs

Non-stick cooking spray

[illegible]

drained (save juice.

4 pounds beef short ribs, trimmed

[illegible]

1 Tablespoon minced garlic

1 Tablespoon grated fresh ginger

½ cup soy sauce

cup hoisin sauce

¼ cup packed brown sugar

¼ cup rice vinegar

2-3 Tablespoons Thai chili garlic paste

[illegible]

Crock-Pot slow cooker

[illegible]

cooker

[illegible]

onions enjoy

[illegible]

Autumn Apricot Beef Ragout

1 pound boneless beef round [illegible] cut into bite-size pieces
cup apricot nectar
cup medium thick and chunky sal
teaspoon ground pumpkin pie spice
teaspoon salt
cup dried apricots, chopped
cup green onions, sliced
2 Tablespoons all-purpose flour
3 Tablespoons water
3 cups hot cooked rice
4 cup cilantro, chopped

[illegible] place beef, nectar, salsa, pumpkin [illegible] and cook on Low for 8 to 10 hours [illegible] covered, 10 minutes [illegible]

Spaghetti Sauce

1 pound lean ground beef
1 large onion, chopped
1 clove garlic, minced
2 cans (1 pound) diced tomatoes
1 can (8 ounces) tomato sauce
1 can (12 ounces) tomato paste
1 beef bouillon cube
2 Tablespoons parsley, minced
1 Tablespoon brown sugar
1 teaspoon dried oregano leaves
1 teaspoon dried basil leaves

[illegible] cook until no longer red. Drain excess fat.

[illegible] to 4 hours.

Serve over hot spaghetti.

No More "Chili" Nights

1 ½ pounds lean ground beef
1 small onion, chopped
[illegible]
1 can (14.5 ounces) diced tomatoes
(green pepper, celery & onion blend)
[illegible]
1 can (29 ounces) tomato sauce
[illegible]
green bell pepper, chopped
[illegible]
3 Tablespoons chili powder
1 teaspoon ground pepper
teaspoon ground cumin
2 teaspoons s
[illegible] Tablespoons sugar
1 teaspoon Worcestershire sauce
[illegible]

Low for 8 to 10 hours
Serve with saltine crackers and cheese slices

Sirloin Tips with Caramelized Onion Brandy Sauce

[illegible]

3 Tablespoons flour

[illegible]

teaspoon salt

3 Tablespoons brandy

[illegible] cup beef broth

1 teaspoon Worcestershire sauce

1 clove garlic, minced

[illegible]

separated into rings

2 Tablespoons butter, melted

1 Tablespoon brown sugar

½ teaspoon cayenne pepper

[illegible] cup heavy cream

[illegible] cup Gorgonzola cheese, crumbled

[illegible]

[illegible]

slow cooker

[illegible]

and garlic, pour over the beef

[illegible]

for 6 to 8 hours

[illegible]

15 minutes

[illegible]

Gorgonzola cheese and parsley

Golden Pork with Cinnamon Sugar Apples

[illegible]

[illegible]

6 cup water

[illegible] cup brown sugar

2 Tablespoons soy sauce

[illegible]

Place meat in Crock-Pot slow cooker

[illegible]

8 hours

[illegible]

for 1 hour. Serve with rice or noodles

Mock Piggies

1 head cabbage
1 pound ground chuck
cup cooked rice
1 teaspoon salt
½ teaspoon pepper
1 onion, chopped
2 cans tomato soup
1 can water

[illegible] until leaves fall off and are tender

[illegible] mixed

[illegible]

Cover and cook on High for 8 hours.

Mango Ginger Pork Roast

4 pounds pork shoulder roast

[illegible]

Salt and pepper to taste

2 Tablespoons honey

[illegible] cup apricot preserves

2 cups mango salsa

[illegible]

roast in the Crock Pot® slow cooker

[illegible]

pour over the meat

[illegible]

Rosemary Pork with Red Wine Risotto

2 Tablespoons olive oil
6 sprigs fresh rosemary
1 (3 pound) boneless pork loin
1 teaspoon salt
1 teaspoon pepper

Risotto
2 Tablespoons butter, divided
3 cloves garlic, minced
cup onion, minced
1 cup Arborio rice
2 cups chicken broth
1 cup fruity red wine
[illegible]

[illegible] the browned bits of pork [illegible] the rosemary [illegible] remaining fresh rosemary sprigs

Pumpkin Patch Porketta

[illegible]
(about 2½ cups)
[illegible]
(about 2½ cups)
[illegible]
2 Tablespoons apple butter
2 teaspoons fennel seed, crushed
1 teaspoon dried thyme
½ teaspoon dried rosemary
1 teaspoon paprika
[illegible] teaspoon salt
[illegible] teaspoon coarsely ground pepper
1 cup apple cider

[illegible]
Pour apple cider around pork
Cover and cook on Low for 8 to 10 hours
[illegible]
pumpkin and potatoes

Smoked Sausage & Cabbage Dinner

Nonstick cooking spray
2 cans (8 ounces) tomato sauce
1 medium size cabbage, shredded
1 medium onion, diced
1 can (10.75 ounces) tomato puree
[illegible]
(sliced in 2-inch chunks)
[illegible]
teaspoon red pepper
teaspoon black pepper
teaspoon salt

Cooked rice
Season cabbage with salt and pepper
[illegible]

Easy Cheesy Italian Inspired Chicken

Nonstick cooking spray

[illegible]

½ cup chicken broth

½ cup ketchup

2 teaspoons yellow mustard

1 teaspoon Worcestershire sauce

½ teaspoon hot sauce

3 cloves garlic, crushed

[illegible] teaspoon salt

¼ teaspoon pepper

¼ cup sliced black olives

[illegible] cup raisins

1 Tablespoon capers

[illegible]

[illegible] green pepper [illegible]

thinly sliced

[illegible]

[illegible]

[illegible]

[illegible]

and green pepper until well mixed

[illegible]

Serve over rice if desired

Chipotle Orange Mexican Chicken

3 Tablespoons olive oil

4 boneless chicken breasts, cut into 2 inch cubes

1 [illegible] teaspoons seasoned salt

1 cup flour

8 ounces pork sausage

[illegible]

1 large clove garlic, finely minced

[illegible]

halved lengthwise

[illegible]

the membranes

[illegible]

2 teaspoons ground cumin

1 teaspoon ground coriander

1 teaspoon sage

teaspoon dried thyme

1 Tablespoon dried parsley

1 teaspoon salt

teaspoon freshly ground black pepper

1 cup Basmati rice

1 cup dry white wine

1 ½ cups chicken stock

1 Tablespoon tomato paste

2 Tablespoons chopped fresh [illegible]

[illegible]

plate with a slotted spoon

[illegible]

with a sprinkling of fresh cilantro

Honey-Ketchup Chicken Legs

Nonstick cooking spray
2 large red onions, sliced
4 chicken drumsticks
4 chicken thighs
2 large bell peppers, cut in rings
cup ketchup
cup honey
cup pineapple juice
3 cups cooked rice

[illegible]

with the pepper rings

[illegible]

an instant-read thermometer

[illegible]

Serve with a green salad

Crock au Vin Blanc

[illegible]

[illegible]

[illegible]

other dried mushrooms, rinsed

[illegible]

cut into 2-inch chunks

4 Tablespoons flour

[illegible] teaspoon nutmeg

[illegible]

2 Tablespoons olive oil

½ cup shallots, peeled

6 cloves garlic, peeled

[illegible] cup Cognac or Brandy

2 Tablespoons tomato paste

1 cup (8 ounces) Sauvignon Blanc or other dry white wine

3 bay leaves

[illegible]

add contents of skillet to stoneware

[illegible]

add to slow cooker

[illegible]

Garnish with fresh tarragon

Shredded Taco Chicken

[illegible]

[illegible]k cooking spray

[illegible]age frozen boneless, skinless thighs

1 package dry taco seasoning

[illegible]

Place in slow cooker

[illegible]

Dishes

Mediterranean Memories

Nonstick cooking spray

[illegible]

1 large onion, chopped

2 carrots, finely chopped

2 cloves garlic, minced

1 teaspoon salt, divided usage

[illegible]

all visible fat removed

[illegible]

1 cup orzo

[illegible]

cup coarsely shredded Asiago cheese

[illegible]

[illegible]

[illegible]

The Best Fiesta Tortilla Casserole

Nonstick cooking spray
1 onion, chopped
1 cooked rotisserie chicken
2 cans cream of chicken soup
[illegible]
Green Chiles
1 Tablespoon chili powder
[illegible] teaspoon salt
½ teaspoon pepper
[illegible]
2 cups shredded Cheddar cheese

Spray bottom and sid[illegible]
cooking spray
[illegible]
chicken
[illegible]
Cover and cook on Low for 4 hours

Po' Man's Slow Cooker Gumbo

1 large onion, chopped
1 cup chopped celery
4 cloves garlic, chopped
1 cup chopped green pepper
[illegible]
bag (16 ounces) frozen cut okra
[illegible]
package taco seasoning
[illegible]
wild rice
[illegible]
3 cups beef broth
1 cup brewed regular coffee
Salt and pepper to taste
[illegible]
shrimp. Mix well with a spoon
[illegible]
prevent sticking
[illegible]

Moroccan Lamb Pitas

[illegible]
trimmed and cut into 1 inch cubes
1 Tablespoon ground cumin
1 Tablespoon ground coriander
Tablespoon paprika
1 teaspoon cayenne pepper
1 Tablespoon turmeric
[illegible]
1 large onion, roughly chopped
4 cloves garlic, chopped
[illegible]
2 cups beef stock
1 can (14 ounces), tomatoes, chopped
1 cinnamon stick, broken in half
4 cup dried apricots, cut in half
3 large pieces of orange peel
[illegible]
1 medium red onion, finely chopped
1 red chili pepper, finely chopped
4 large pitas, warmed and cut in half

cup pine nuts, lightly toasted
[illegible]
completely coated [illegible]
[illegible]
2 minutes [illegible]
[illegible]
Relish
[illegible]
pepper to make a relish
[illegible]

Citrus Mangoretto Chicken

4 chicken breasts boneless and skinless

[illegible]

3 Tablespoon fresh lime juice

1 Tablespoon fresh grated lime zest

4 cups Amaretto

[illegible]

1 teaspoon dried & crushed

1 cup chicken broth

Place 2 chicken breasts side by side on the bottom of the Crock Pot slow cooker

[illegible]

Serendipity Citrus Spark Salmon Steaks

Nonstick cooking spray

[illegible]

cup water

cup orange juice

[illegible]

1 large lime, thinly sliced

1 large lemon, thinly sliced

1 Tablespoon extra virgin olive oil

Sea salt and pepper, to taste

[illegible]

evenly around fish

[illegible]

Serve immediately

[illegible]

lettuce leaves

Tequila Sunrise Spiced Shrimp Couscous

Nonstick cooking spray
1 cup bottled clam juice
½ cup of unsweetened coconut milk
¼ cup tequila
2 Tablespoons Old Bay® seasoning
Tablespoon curry powder
1 teaspoon of red pepper flakes
½ cup chopped baby carrots
[illegible]
¼ cup shallots, chopped
[illegible]
tails on (thawed if fresh not available.
¼ cup of frozen garden peas
2 Tablespoons of orange juice
[illegible]
¼ cup cilantro, chopped
5 quarters of a lime

[illegible]
on high for 1 Hour
[illegible]
until all liquid is absorbed
Re[illegible]

Salmon Steaks a la Irene

2 salmon steaks, washed and dried
1 big red onion, sliced
2 Tablespoons olive oil
cup white wine
3 sprigs of celery
1 red bell pepper cut julienne style
4 garlic cloves, crushed
cup chopped parsley
[illegible]
Capers to taste
1 Tablespoon teriyaki sauce
[illegible]
Garnish with uncooked parsley and serve

Beef, Ale Stew with Caramelized Onions and Fennel

2 Tablespoons Unsalted butter
[illegible]
1 teaspoon dried tarragon
1 pound thin sliced yellow onion
2 cups fresh chopped fennel
[illegible]
[illegible]
1 can (14 ounces) beef broth
[illegible]
1 teaspoon smoked paprika
1 bottle (12 ounces) amber ale beer
1 Tablespoon dark brown sugar
[illegible]
1 bay leaf
6 cups prepared white rice
[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

Hearty Chicken Tequila Soup

small onion

1 cup frozen corn, thawed

[illegible]

2 cloves garlic, minced

[illegible]

2 cups chicken broth

3 Tablespoons tequila

4 dollops of sour cream

Garnish

Fresh cilantro

[illegible]

8 to 10 hours

[illegible]

Ditch in soup and stir

[illegible]

extra chopped fresh cilantro

Greek Soup Moussaka

1½ pounds ground lamb or beef
[illegible]
[illegible]
a cup chopped onion
1½ cups beef broth
[illegible]
oregano, undrained
½ teaspoon salt
[illegible]
[illegible]
[illegible]
2 tablespoons chopped fresh basil
[illegible]
[illegible]
drain off any fat
[illegible]
[illegible]
Parmesan cheese. Stir to combine
Cover and cook on High for 3½ hours
[illegible]
[illegible]

Holy Mole Chicken Posole

Nonstick cooking spray
2 Tablespoons extra virgin olive oil
[illegible]
cut into 1-inch pieces
1 large white onion, chopped
2 cloves garlic, minced
[illegible]
2 Tablespoons tomato paste
4 Tablespoons smooth peanut butter
jar (8.25 ounces, prepared mole
found in Latin section of grocery store,
1 teaspoon ground cumin
1 teaspoon dried oregano
teaspoon chili powder
teaspoon ground cinnamon
3 cans (14.5 ounces, chicken broth

Garnish (optional)
[illegible]
10 minutes,
[illegible]

[illegible]

[illegible] broth

[illegible]

Serve warm tortillas alongside soup

Index

A

Autumn Apricot Beef Ragout [illegible]

B

Beef Ale Stew with Caramelized Onions and Fennel [illegible]

[illegible]

C

Campfired-Up Sloppy Joes [illegible]
Carrot Saucional Swirl Cake [illegible]
Chai Tea Cherries 'N Cream [illegible]
Chipotle Orange Yucatan Chicken [illegible]
Chocolate Malt Pudding Cake [illegible]
Citrus Mangoretto Chicken [illegible]
Crock-au-Vin Blanc [illegible]

E

[illegible] 26
El Dorado Meatball Slumgullion 14

F

[illegible]

G

[illegible] 20
Greek Soup Moussaka [illegible]

H

Hearty Chicken Tequila Soup 41
Holy Mole Chicken Posole 43-44
Honey Ketchup Chicken Legs 29

M

Oregon Mushrooms on
Sourdough Garlic Toast 1-2
Mango Ginger Pork Roast 22
Mediterranean Memories 32
"Melt your Mouth" Hot Wings 3
Mock Piggies 21
Moroccan Lamb Pitas 35

N

No More "Chili" Nights 16

P

Peking Pot Roast with Hoisin Gravy 11
Po-Man's Slow Cooker Gumbo 34
Pumpkin Patch Porketta 24

R

Rosemary Pork with Red Wine Risotto 23
Rum and Cherry Coca Fudge Spoon Cake 4

S

Salmon Steaks a la Irene 39
Serendipity Citrus Spark Salmon Steaks 37
Shredded Taco Chicken 31

Sirloin Tips with Caramelized Onion
Brandy Sauce 19
Slow and Smoky Chipotle Orange Glazed
Party Meatballs 4
Smoked Sausage & Cabbage Dinner 25
Spaghetti Sauce 17
Surf and Turf 5

T

Tequila Sunrise Spiced Shrimp Couscous 38
The Besta Fiesta Tortilla Casserole 33
Thai Spicy Glazed BBQ Short Ribs 15

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